

**AMENDMENTS TO THE CLAIMS**

**LISTING OF CLAIMS**

1. (Currently Amended) An automatic breadmaking apparatus for automatically performing breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

a housing;

a container receivable in the housing into which breadmaking ingredients are fed;

a stirrer for stirring the breadmaking ingredients fed in the container;

a stirring control section for controlling an operation of the stirrer;

a temperature control section for controlling temperature in the container; and

a central control section for controlling the stirring control section and the temperature control section in accordance with a breadmaking sequence using rice flour,

wherein the central control section ~~controls~~ is configured to control the stirring control section and the temperature control section to mix breadmaking ~~ingredients~~ ingredients containing rice flour by stirring the breadmaking ingredients ~~ingredients~~ sufficiently for a shorter time than at kneading the breadmaking ingredients performed after mixing the breadmaking ingredients to promote the rice flour to hydrate without raising the viscosity of the breadmaking ~~ingredients~~ ingredients, and

wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section is further

configured to cause the stirring control section to execute such a control that the number of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients to ensure that powdery components are prevented from flying.

2. (Currently Amended) An automatic breadmaking apparatus for automatically performing breadmaking operations from kneading to baking, the automatic breadmaking apparatus comprising:

a housing;  
a container receivable in the housing into which breadmaking ingredients are fed;  
a stirrer for stirring the breadmaking ingredients fed in the container;  
a stirring control section for controlling an operation of the stirrer;  
a temperature control section for controlling temperature in the container; and  
a central control section for controlling the stirring control section and the temperature control section, thereby forming dough by kneading the breadmaking ingredients, fermenting the formed dough and baking the fermented dough, sequentially in the container,

wherein the central control section is configured to control~~controls~~ the stirring control section and the temperature control section to mix breadmaking ~~ingredients~~ ingredients containing rice flour by stirring the breadmaking ingredients-ingredients for a shorter time than at kneading the breadmaking ingredients performed after mixing the breadmaking ingredients~~sufficiently~~ to promote the rice flour to hydrate without raising the viscosity of the breadmaking ~~ingredients~~ ingredients, and

wherein the stirrer includes a blade mounted on a bottom of the container and a rotating member for rotating the blade, and the central control section is further configured to cause the stirring control section to execute such a control that the number of revolutions of the blade per given time is smaller at mixing the breadmaking ingredients to ensure that powdery components are prevented from flying.

3. (Currently Amended) The automatic breadmaking apparatus according to claim 2, wherein the central control section is configured to control~~controls~~ the stirring control section and the temperature control section, thereby causing a primary rise of the breadmaking ingredients in the container before forming the dough by kneading.

4. (Currently Amended) The automatic breadmaking apparatus according to claim 3, wherein the central control section is configured to control~~controls~~ the stirring control section, thereby causing the breadmaking ingredients to be mixed before the primary rise.

5. (Cancelled)

6. (Withdrawn) A method of making bread comprising:  
mixing breadmaking ingredients containing rice flour;  
subjecting the mixed breadmaking ingredients to a primary rise;  
kneading the breadmaking ingredients to form dough after the primary rise;

fermenting the formed dough; and

baking the fermented dough

7. (Withdrawn) The method of making bread according to claim 6, wherein a time required for mixing the breadmaking ingredients is set shorter than a time required for kneading the breadmaking ingredients after the primary rise.

8. (Withdrawn) The method of making bread according to claim 6, wherein the breadmaking ingredients do not contain wheat flour.

9. (Withdrawn) The method of making bread according to claim 6, wherein the breadmaking ingredients contain sugar, salt, oil, fat, dried yeast and/or skimmed milk in addition to the rice flour.

10. (Withdrawn) The method of making bread according to claim 6, wherein the breadmaking ingredients contain gluten.

11. (Withdrawn) The method of making bread according to claim 6, wherein the breadmaking ingredients do not contain gluten.